



Lunch Menu

Fresh fruit, crusty bread and yogurts available daily

ALLERGENS

PLEASE REFER TO THE ALLERGEN NUMBERS ON THE MENU THE 14 ALLERGENS CAN BE FOUND ON THE SCHOOL WEBSITE IF YOUR CHILD HAS A SERVERE ALLERGY PLEASE SPEAK TO THE CATERING MANAGER ABOUT THEIR DIETARY REQUIREMENTS ALTHOUGH EVERY EFFORT IS TAKEN TO AVOID CROSS CONTAMINITION WE CANNOT GUARANTEE THAT ALL OF OUR HOMEMADE PRODUCTS ARE 100% GLUTEN FREE AND NUT FREE AS WE DO PREPARE OTHER SUCH FOOD ITEMS IN THE SAME

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	No Meat Monday	Α	Tuesday	Α	Wednesday	Α	<u>American Diner Day</u> Thursday	Α	Friday	Α
13/05/2024	Veggie burger served in a bap with coleslaw(4) and mixed leaves(may contain seeds)	2 7 4	Gluten free pork sausages served with creamy mash and mixed vegetables with a veg gravy.	7	Chicken korma with coconut rice, mango chutney, diced tomatoes & cucumber and garlic & coriander naan bread(may contain nigella seeds)	7 2	Beef burger served in a bap with skinny fries and ketchup with carrot and cucumber sticks	2 7	Fillet of fish served with ketchup served with chunky chips and beans	5
			Veggie sausage served with mash and mixed vegetables with veg gravy	2 7 4	Vegetable samosas with a curry sauce served with coconut rice, mango chutney, diced tomatoes & cucumber	2 7	Veggie Hotdog served with skinny fries ketchup with carrot and cucumber sticks	2 4 7	Veggie fingers served with chunky chips and peas	2, 7
	Jacket potato with cheese and beans	7	Jacket potato with chicken mayonnaise	4	Jacket potato with cheese	7			Jacket potato with cheese and beans	7
	Chocolate and Orange cake	2 7 4	Fresh fruit salad		Mango sorbet		Vanilla ice cream or chocolate muffin	7 4 2	Greek yoghurt with fruit coulis	7
	No Meat Monday	Α	Tuesday	Α	Wednesday	Α	<u>Thursday</u>	Α	Friday	Α
20/05/2024	Pasta served with a tomato and basil sauce with green beans and sweetcorn	2	Beef Bolognaise served with pasta and garlic bread(may contain seeds) with mixed salad.	2 7	Sweet and sour chicken served with rice vegetables		Roast beef with Yorkshire pudding and veg gravy served with roast potatoes, peas and carrots	4 2 7	Fish fillet with ketchup served with potato wedges baked beans or peas	5
20/0		7 2	Soya based veggie bolognaise with gluten free pasta served with salad	13	Vegetable mini spring rolls served with rice , curry sauce and vegetables	7 2	Veggie loaf served with roast potatoes , carrots and peas with veg gravy	7 2 4	Cheese and pepper sweet potato base quiche served with potato wedges baked beans or peas	4, 7 2
	Jacket potato with cheese and beans	7	Jacket potato with cheese and cherry tomatoes	7	Jacket potato with tuna mayonnaise	5 4	Jacket potato with cheese and cucumber	7	Jacket potato with cheese and beans	4,7
ALLERGEN KEY	Vanilla cake with icing and sprinkles	7 4 2	Short cake(if bought may contain nut and seeds) or watermelon	7 2	Fruity jelly(veg)		Chocolate mousse	7	Carrrot cake	7,2 4
	1 = Celery and Celeriac e.g. stalks, seeds and leaves 2 = Cereals containing Gluten e.g. wheat, rye, barley, oats		3 = Crustaceans 4 = Eggs 5 = Fish		6 = Lupin Seeds and Flour 7 = Milk 8 = Molluscs 9 = Mustard		10 = Other Nuts e.g. walnuts, cashews, pecan, Brazil, pistachio, 11 = Peanuts		12 = Sesame Seeds 13 = Soya 14 = Sulphur Dioxide and Sulphites	IFIED AINABLE OOD C msc.org



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e.g. wheat, rye, barley, oats





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Sulphites

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	No Meat Monday	Α	Tuesday	Α	Wednesday	А	Thursday	Α	Friday	Α		
03/06/2024	Teacher Training Day		Sausage roll served with smiley fries and baked beans (pork)	2	Roasted PORK with stuffing and veg gravy served with roast potatoes, peas and carrots	2	Beef Goulash served with rice and peas	2	Fish fingers with ketchup served with chunky chips, and baked beans	5		
			Vegan sausage roll served with smiley fries and peas	2	Pasta served with a tomato sauce served with carrots/cucumber	2	Veggie chilli served with rice ,cucumber and tomatoes	13	Vegan sausage served with chunky chips and peas	2, 4		
			Jacket potato with chicken tikka and iceburg lettuce		Jacket potato with cheese and cherry tomatoes	7	Jacket potato with tuna	4 5	Jacket potato with cheese and beans	7		
			Mini gingerbread people (may contain milk)	2	Fruit crumble with cream	7 2	Blueberry muffin	4 7 2	Fruity ice cream	7		
	No Meat Monday	А	Tuesday	А	Wednesday	A	Thursday	А	Friday	A		
10/06/2024	Macaroni Cheese served with carrots/cucumber	7 2	Pizza topped with mozzarella and bbq chicken served with cucumber and cherry tomatoes	7,2	Roasted Chicken with stuffing and veg gravy served with roast potatoes, parsnips, peas and carrots	7 2	Turkey Chimichurri (Mild turkey chilli) with rice served with mixed salad	9	Fish fillet with ketchup served with curly fries, and baked beans	5		
		2	Quorn balls served in a tomato sauce with pasta(2) served with cucumber and cherry tomatoes	4,2 7	Potato ,leek and cheese bake served with carrots and peas	7	Chickpea ,sweet potato and spinach tagine with rice served with mixed salad	7	Cheese and onion roll served with chunky chips and peas	2, 4 7		
	Jacket potato with feta and grapes	7	Jacket potato with lime and coriander chicken	4	Jacket potato with tuna and cherry tomatoes	4 5	Jacket potato with cheese	7	Jacket potato with cheese and beans	7		
	Mini cookies	7 2	Coconut and jam sponge	4,7 2	Profiteroles topped with chocolate sauce	4 7 2	Frozen fruity yoghurt	7	Mini ring doughnuts	7 2		
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9 = Mustard

11 = Peanuts